

Big Green Egg®

COMPLIMENTARY

LIFE *Style*

The Ultimate Cooking Experience™

GRILLING

LOW & SLOW

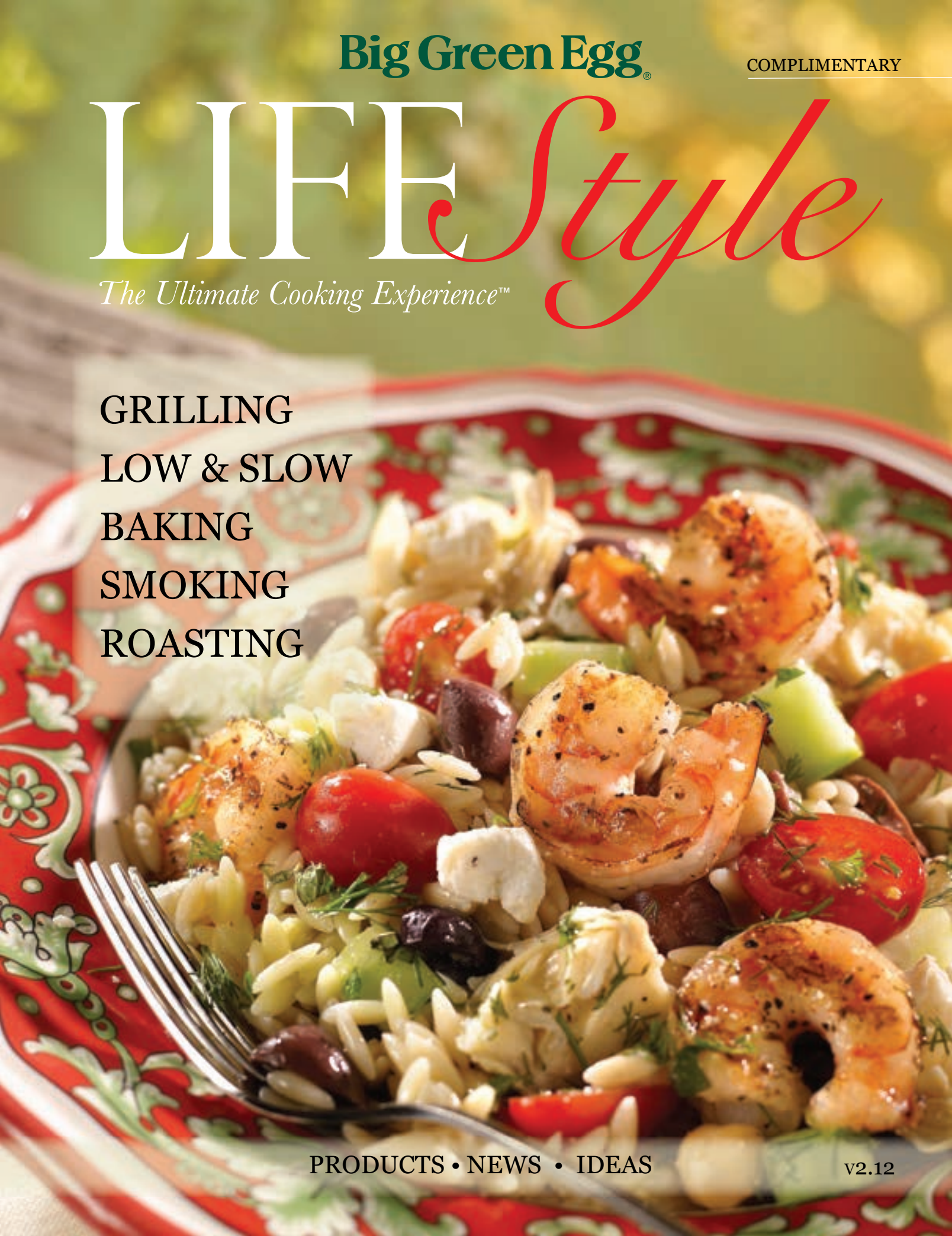
BAKING

SMOKING

ROASTING

PRODUCTS • NEWS • IDEAS

v2.12





The Only Outdoor Cooker that Chefs Dream About ...

*Welcome to Big Green Egg® LifeStyle – a collection of personality profiles, culinary insights
and information about the Big Green Egg, The Ultimate Cooking Experience!™*



The origins of the EGG® can be traced back to the discovery of fire itself. Early man learned the benefits of cooking over heat, and later cultures discovered that the results were even better when the fire and food were contained inside a dome-shaped vessel. I'm sure that even brontosaurus tasted better prepared this way! Asian cultures later adopted these clay cooking pots, called "kamados," and today's Big Green Egg is an advanced evolution of these ancient cookers ... and quite an improvement we might add!

Years ago, I had the good fortune of tasting food prepared in a domed clay vessel and was amazed at the incredible flavor this different looking cooker gave to foods. It became a passion to cook on one, and soon I became just as passionate to share my experiences with others. And so, from these simple beginnings, for more than thirty-five years The Big Green Egg Company has lovingly and painstakingly nurtured this product and gained legions of culinary aficionados – we call ourselves EGGheads – around the world.

The Big Green Egg is today the world's largest producer and international distributor of ceramic kamado-style cookers.

When you purchase an EGG, you can rest assured that your investment is protected by a successful company with a reputation for manufacturing quality and world class customer service – providing EGG owners with the security that comes from knowing that we will be here standing behind our best-in-class products for years to come.

You'll soon discover that whether it's grilled, smoked, baked or roasted – everything tastes better cooked on an EGG. It's the outdoor cooker that you've always dreamed about, and that's why grilling fans and chefs around the world call the Big Green Egg the Ultimate Cooking EGGsperience!™

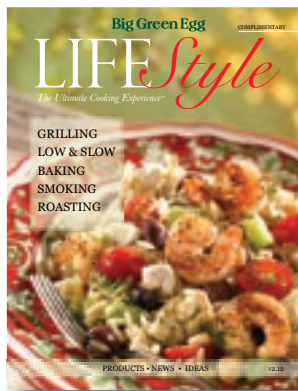
Enjoy!

Ed Fisher, Founder and Chairman
Big Green Egg, Inc.

LIFE *Style*



EGGcessories™ & Cooking Tools



For Big Green Egg recipes, including Greek Shrimp & Orzo Salad as shown on the cover, visit BigGreenEgg.com/recipes.

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Prepare To Get Hungry™

The Big Green Egg stands alone as the most versatile barbecue and outdoor cooking product on the market, with more capabilities than all other conventional cookers combined.

It truly is The Ultimate Cooking Experience!™

GRILLING

Sear steaks, chops, burgers and seafood with a flavor-packed crust unmatched by other grills. High temperature “steak house” grilling – even at 750° F / 400° C – is quick, easy and delicious!

LOW & SLOW

The insulating ceramics of the Big Green Egg allow for precise temperature control at low heat. You'll enjoy succulent results with turkey, ham, ribs or any of your favorite cuts. Want to slow cook at low heat for ten to twelve hours or longer? No problem!

BAKING

The Big Green Egg will bake your bread, pizza, casseroles, cakes and pies better and quicker than your kitchen oven! You must experience this to believe it ... you may never cook indoors again!

SMOKING

No smoker performs more efficiently than a Big Green Egg. Add a wide variety of sumptuous flavor combinations and aromas to your cooking with our aromatic chips and wood chunks ... since each type of wood reacts differently with meat, poultry or fish, the flavor combinations are endless.

ROASTING

The Big Green Egg retains heat and moisture so well that foods just don't dry out! Poultry, lamb, beef and vegetables are naturally tastier because the juices and flavors stay locked inside. Everything tastes better cooked on an EGG!™

AMAZING RESULTS

From appetizers and entrees to desserts, the Big Green Egg will exceed all your expectations for culinary perfection ... and with five convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle! Visit an Authorized Dealer today to see the Mini, Small, Medium, Large and XLarge EGG and start writing your own culinary success story!







*The Big Green Egg
is a blend of the best of*

ANCIENT
WISDOM



MODERN
TECHNOLOGY



PROPRIETARY
PROCESSES

*resulting in a far superior
product that is stronger,
more durable and provides
better heat insulation
than any other outdoor
cooker on the market.*

BigGreenEgg.com





The Ultimate Cooking Experience™

Versatility is the name of the game with a Big Green Egg. Perfectly prepare anything from a steakhouse-style grilled steak to a tender brisket, turkey or a crispy pizza. Vegetables, stews, casseroles – even pies and desserts are superb. You can literally cook an entire meal in an EGG!

Simple to Start

The Big Green Egg reaches cooking temperature and is ready to use in just minutes. Our “Premium Select” All Natural Big Green Egg Lump Charcoal is made in the USA only from oak and hickory for superior performance and results. Lighting the charcoal is always quick and easy, as the design of the Big Green Egg allows air flow to work like a fireplace. Use a natural charcoal starter or an electric starter – and never buy lighter fluid again!

Precise Temperature Control

You can grill, smoke and bake at exact temperatures by easily adjusting the patented air flow controls. You have total control over temperature at your fingertips, maintaining accuracy within a few degrees! The Made in USA precision temperature gauge provides accuracy to 750° F / 400° C. Many indoor ovens cannot match the EGG's temperature control and accuracy!

Safer to Use

The Big Green Egg is extremely safe to use as the ceramic surface doesn't get as hot as a metal grill, and the heat source is protected within a ceramic fire box inside the base.

Easy Clean Up

The Big Green Egg features a Made in USA stainless steel cooking grid and an elegant green exterior with a lifetime glaze that maintains its good looks and wipes clean easily without chemical cleaners. Inside, residual heat burns away any grease build-up – just like a self-cleaning oven.

Patented Technology

Among many features that make the Big Green Egg by far the best cooking device of its kind are the patented components and state-of-the-art ceramic technologies that provide improved insulation, heat retention and material strength. The high-quality ceramics used in every EGG will not crack or deteriorate over time, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class Limited Lifetime Warranty.

If it doesn't say Big Green Egg, it isn't!

It's A Natural

The Big Green Egg and All Natural Lump Charcoal, Chips and Chunks

Think Natural, Think Green —
*and ask for the Big Green Egg
brand of Natural Lump Charcoal for
The Ultimate Cooking Experience!™*

The Big Green Egg Company is committed to eco-friendly and natural products – what else would you expect from a company whose middle name is “Green”?! That mindset is evident in the quality of the Big Green Egg brand of All Natural Lump Charcoal – the optimum and recommended fuel for your EGG.

Compare our Made in USA lump charcoal to other brands and you will see – and taste – the difference immediately. When you reach for the familiar Big Green Egg bag, you are assured it contains only 100% American oak and hickory “premium select” natural lump charcoal. What’s the difference? We painstakingly source our natural lump charcoal to ensure that it contains no fillers, nitrates, chemicals, anthracite coal, limestone, treated wood or petroleum products – unlike some of the other charcoals and briquettes on the market today. Pure and natural Big Green Egg charcoal is carbonized wood with NO additives whatsoever. What do you want to cook with?

There are many reasons that most competitive barbecue teams and professional barbecue chefs demand natural lump charcoal. It’s easy to light and is usually ready to cook in about 10 minutes. In addition, it burns hotter and more efficiently, with more BTUs, than charcoal briquettes – meaning that your steaks sear perfectly every time, and your low and slow roast will be cooking for hours on end at the proper temperature. Our lump charcoal also produces less ash so there is minimal waste and clean up ... giving you more value in every bag.

But, most importantly, your food is going to taste better – without any harsh chemicals or odors that can be released when cooking with briquettes or other similar products. In fact, we recommend against using briquettes, lighter fluids or any quick-light charcoal product in a Big Green Egg.

Available in two convenient sizes – a 20 lb / 9 kg bag and the new 10 lb / 4.5 kg bag, Big Green Egg Natural Lump Charcoal meets EPA environmental guidelines and is CE Certified in the European Union (EU).

Wood chips, also referred to as “aromatic smoking woods,” are a very popular form of seasoning because they add sumptuous flavor without adding fat or calories. The wood smoke seasons the food as it cooks, resulting in distinctive flavors and aromas. As you master the art of smoking, you’ll mix and match the foods and woods for the most compatible combinations, and most likely will find personal favorites that you and your friends especially enjoy.



Big Green Egg Wood Chips and Chunks ... adding flavor, flair and aroma to your cooking!

Experimenting is half the fun when it comes to smoking with aromatic wood chips, and many championship barbecue teams carefully guard their wood chip mixtures like secret formulas!

There are many types of wood that are appropriate for smoking, but hardwoods and fruit wood are the most desirable. Big Green Egg offers many options – and just like our Natural Lump Charcoal, all our Wood Chip and Wood Chunk products are 100% Made in USA only from natural wood, with no additives, fillers or chemicals of any kind.

Chips are small pieces of wood that are great for small, quick bursts of smoke. Even when pre-soaked in water, wine or other seasoned liquids, chips will burn quickly, create smoke and disappear. If you are not smoking for a very long period of time or only want a small amount of smoke flavor, we recommend using chips. Chunks are larger pieces of hardwood and are better suited for creating more intense smoke over a longer period of time.

Hardwoods like apple, pecan, cherry and hickory are traditional favorites of famous pit masters and backyard barbecuers alike. Since each wood reacts differently with each type of meat or food, the flavor combinations are endless. You'll have fun getting acquainted with all the wood flavors – discovering which ones impart a stronger flavor and work well with more distinctive meats, poultry and fish, and which ones are best paired with milder flavored meats, fish or vegetables.

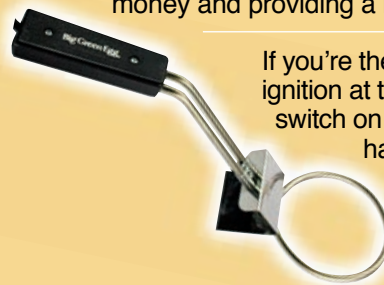
Big Green Egg also offers authentic whiskey barrel smoking chips, made only from the very best charred white oak barrels used to age whiskey. When aging whiskey, the inside of each barrel is first toasted and charred to caramelize the wood's natural sugars before the whiskey rests there to develop its character, flavor, aroma and finish. Years later, the whiskey is bottled, and we put the barrel to an even better use! This unique product adds an extraordinary flavor to all your grilled foods – without any alcohol, of course.

Please note that softer woods such as pine or cedar should never be used because they contain high levels of tar and resins that will coat the food and leave a bitter flavor. Rest assured that if it comes in that familiar Big Green Egg bag, you know it is high quality hardwood, carefully selected to produce outstanding results in your EGG.

Getting Started

Lighting up the charcoal is a breeze with our two recommended starters.

Our popular Natural Charcoal Starters come in boxes of 24 convenient squares. They light quite easily and are odorless and tasteless, with no chemical aromas or residue. Plus they're clean, safe and ready to use without the need for any lighter fluid – saving you money and providing a much better result!



If you're the type who prefers ignition at the click of a finger, then switch on our Electric Starter. This handy device, with a heat resistant handle, will have you cooking in minutes without even striking a match!

Natural Wood Chips

Big Green Egg all natural wood smoking chips are available in: Hickory, Apple, Pecan and Cherry.

Our all natural wood chunks are available in: Mesquite, Hickory and Apple.

Specialty Chips: Jack Daniel's® Whiskey Barrel Chips.



Kevin Rathbun

Honoring Kansas City's Steak House Heritage



Some people are born knowing what they are meant to do. For Kevin Rathbun, a love of great food and warm hospitality started young and at home. Rathbun's mother operated several of Kansas City's finest restaurants – and, along with his grandmother, first showed him how they cooked by bringing fresh vegetables from the garden to the table. From picking his own tomatoes and squash for the evening meal to visiting the local dairy farm for milk fresh from the cows, he quickly learned to appreciate the special bond between food and family.

His father was no stranger to cooking either – a jazz musician in the Jazz Belt in Kansas City, he was known for cooking great barbecue for his fellow musicians while they jammed in the basement. Kevin grew up with his mother serving formal family meals – where “steak house” grilled beef was nightly fare – while his father played jazz for their guests. “We would be having some serious jam sessions,” Rathbun says, “and all the while my mother would cook or my father would barbecue – and I got to watch and learn.”

Entering the restaurant scene as an apprentice at age fourteen, he moved steadily up the ranks. His fresh and exciting dishes impressed the palate of legendary Chef Emeril Legasse, who asked Rathbun to join his team at Commander's Palace in New Orleans. Kevin flourished, absorbing the ideas and advice, and kept pushing for the taste of perfection. “I just loved working in a kitchen,” said Rathbun. “It came easy to me.”

After thirty years working for others in the restaurant business, Kevin decided it was his time – and Rathbun's opened in Atlanta to critical acclaim. He later added KR SteakBar and Kevin Rathbun Steak, where XLarge EGGs are called on to produce a nightly special. “Preparing a special course or smoking foods on the Big Green Egg is so easy; you don't worry about having to watch the grill too closely, and the natural charcoal flavor makes everything taste incredible,” raved Kevin. Creative appetizers such as the Big Green Egg Smoked Chile Ancho BBQ Pork Shoulder, combined with local produce and a completely chef-driven menu, honor Rathbun's Kansas City family heritage and continue to keep his restaurants on the list of the very best steakhouses in the United States.



If you like those perfect sear marks on your food, utilize the superior heat conductivity of the Cast Iron Cooking Grid as an option to the primary Stainless Steel Cooking Grid.

The Rathbun Brothers: Iron Chefs

Kevin and his brother Kent, aka "The Rathbun Brothers," competed on television's "Iron Chef America." The brothers commanded the show and beat Chef Bobby Flay using elk as their secret ingredient.

"It was an action-packed competition," said Rathbun. "And a real stress test."



The Grill Gripper safely grips and lifts cooking grids and cooking planks.



Medium Big Green Egg in a Nest with Handler.

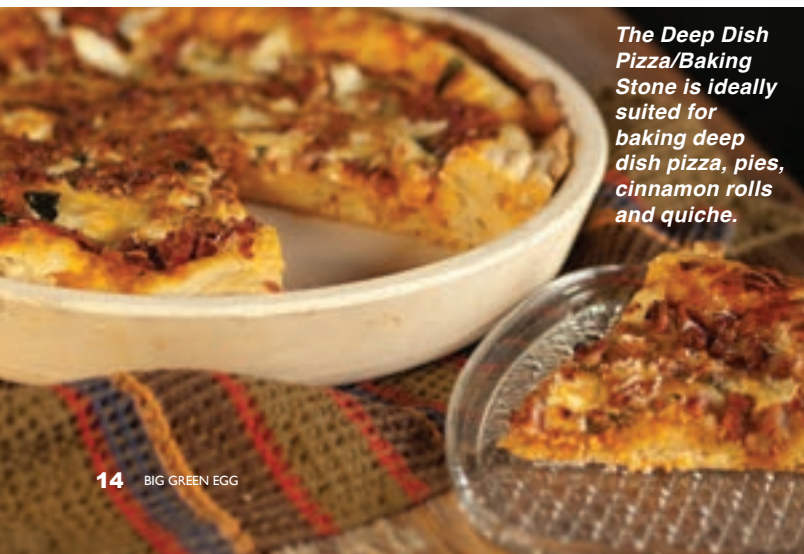
The Grid Lifter easily and safely grips and lifts porcelain, stainless and cast iron cooking grids.



See Kevin Rathbun's Smoked Beef Short Ribs recipe and cooking videos at BigGreenEgg.com/recipes.



Use a QR Code Reader to see Rathbun in action, or visit youtube.com/BigGreenEggHQ.



The Deep Dish Pizza/Baking Stone is ideally suited for baking deep dish pizza, pies, cinnamon rolls and quiche.



The Rocking Pizza Cutter swiftly cuts thin-crust or deep-dish pizza into uniform slices.

The Stone Scrubber effectively cleans a Pizza/Baking stone while preserving its baking surface and integrity.





Mastering The Perfect Pizza

The Art of Quattro Formagi

If you want to see the Borghese Museum or the Tower of Pisa, you'll need to go to Italy ... but there's no reason to travel to Naples for the perfect pizza! When using a Big Green Egg to cook with indirect heat by using the Plate Setter and Pizza/Baking Stone, the EGG performs just like a fire-brick oven – like those found in the ruins of Pompeii and adapted for use in pizzerias around the world today. With a Big Green Egg, you'll soon be baking like a certified pizzaiolo!

While the ancient Pompeii oven relied on thick bricks, today's Big Green Egg uses patented components and insulating ceramics to retain heat and moisture so well that foods don't dry out! When roasting or baking on the EGG, food cooks faster with consistent browning, moister foods and delicious flavors.

In fact, the Big Green Egg bakes and roasts better and quicker than these wood fired ovens ever could ... because heat from the natural charcoal radiates around the thick ceramic walls of the dome, allowing your food to bake quickly and evenly. You must try this to believe it ... you may never cook indoors again once you experience how your Big Green Egg bakes and roasts with better results than your kitchen oven!

Crispy pizza and focaccia are only a few of the many dishes you will enjoy – fowl, roasts, hams and other foods undergo little or no shrinkage and are naturally tastier because the juices and flavors stay locked inside. Pizza tastes better cooked on an EGG!

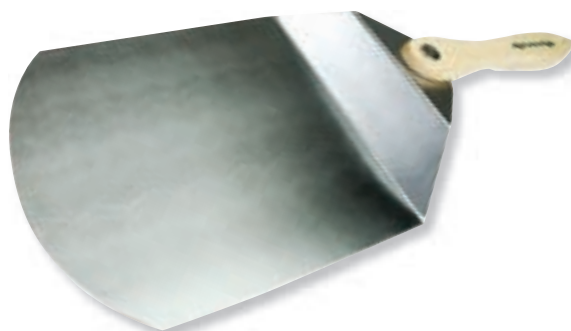
Pizza gusti meglio cotte su un uovo!

The full line of Big Green Egg Plate Setters and Pizza/Baking Stones enable you to bake a variety of recipes from pizza, quiche and lasagna to pies and desserts. The stones distribute heat for even baking and browning, and the ceramics pull moisture from the outer surface of the dough for delicious brick oven crispiness. And, since the stones also retain heat, your foods conveniently remain warm longer.



See the recipe for *Easy Beef Calzones* at BigGreenEgg.com/recipes.

© Copyright Laura's Lean Beef



The Pizza Peel is a useful tool for sliding pizza in and out of a hot EGG; the handle swivels for easy grilling or storage positions.



The Rainford Method

"This grill is quite addicting; you just keep trying new things and enjoying the results.

I guess I have now become an EGGhead!"

The aroma of Jamaican open-pit grilling and charcoal roasted foods was pervasive and unforgettable to the impressionable young boy. Chef Robert Rainford's visit to his homeland Jamaica at the age of sixteen exposed him to a culinary world that would become his life's work and passion. Mention grilled food to this chef and his quick response makes it unmistakably clear that grilling is his art form ... and a source of endless fun.

"Slowing down and taking the time to enjoy the preparation of quality food, while spending time with the folks around you is significant to good health and happiness," says Rainford, who was the host of the successful Food Network Canada show "License To Grill." "Cooking over charcoal adds to the cooking experience."

Robert learned about the EGG from his community of fellow chefs. When offered his first "hands on" experience, he was fascinated and took on the challenge. "As a chef, I love that feeling of constantly being challenged and staying on a perpetual learning curve. My first thought was, 'Wow! That was incredibly fast, and what temperature control!' If you think that it's a waiting game for lump charcoal to be ready, then you need to try the EGG – it's ready in minutes!"

There was no question; the EGG had a new fan. "I want to pass on what I know to people. The Rainford Method is all about taking a complicated recipe and making it doable for most people. That's very easy with the EGG ... the temperatures are very even and reliable, and there are so many great EGGcessories."

"My wish list includes an XLarge EGG and a round of par golf!"

– Chef Robert Rainford, Author, Born to Grill



Left: Grill sandwiches, sauté vegetables or even cook breakfast using the Half Moon Cast Iron Griddle. Right: The Stainless Steel Grill Rings are great for grilling stuffed fruit and vegetables.



The Paella Grill Pan is perfect for creating traditional paella recipes, as well as rice, seafood and potato dishes.



Fired-Up Chicken Wings

“Anyone who knows me will tell you that my guilty pleasure is eating chicken wings. And I really enjoy them cooked on the EGG.”

INGREDIENTS

½ cup (125 ml) canola oil
¼ cup (60 ml) Jerk Marinade
2 Tbsp (30 ml) chili powder
2 Tbsp (30 ml) onion powder
1 Tbsp (15 ml) garlic powder
1 Tbsp (15 ml) smoked paprika
1 Tbsp (15 ml) freshly ground black pepper
1 jalapeño chili (for less heat, seed the chili)
1 tsp (5 ml) kosher salt
½ tsp (2 ml) ground ginger
2 lb (1 kg) chicken wings

THE RAINFORD METHOD

1. Combine the oil, jerk marinade, chili powder, onion powder, garlic powder, smoked paprika, black pepper, jalapeño, salt and ground ginger in a large bowl.
2. Add the chicken wings and toss to coat evenly. Refrigerate for at least 2 hours or up to 24 hours.
3. Fire up your charcoal. Set up the EGG for direct cooking at 350°F/180°C.
4. Remove the wings from the marinade, shaking off the excess. Pat the wings dry with paper towels.
5. Grill the wings, turning once halfway through cooking, for 20 to 30 minutes or until golden and the juices run clear.

Makes 2 main course servings;
10 appetizer servings

JERK MARINADE

¾ cup (185 ml) white vinegar
½ cup (125 ml) orange juice
¼ cup (60 ml) olive oil
¼ cup (60 ml) soy sauce
1 lime, juiced
2 Tbsp (30 ml) garlic powder
1 Tbsp (15 ml) dried thyme leaves
1 Tbsp (15 ml) ground allspice
1 ½ tsp (7.5 ml) dried red chili flakes
1 ½ tsp (7.5 ml) dried ground sage
1 ½ tsp (7.5 ml) freshly ground black pepper
1 tsp (5 ml) kosher salt
¾ tsp (4 ml) ground cinnamon
¾ tsp (4 ml) ground nutmeg
1 cup (250 ml) chopped onion
3 green onions, finely chopped
1 Scotch bonnet chili, seeded and chopped

Blend all ingredients together in a food processor until smooth. Makes 1 ¾ cups (450 ml)

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Big Green Egg

BRIDGES THE CULTURAL DIVIDE



The Mini EGG is the perfect solution for small outdoor spaces.

Just as the EGG traces its roots to the kamado ovens found in ancient China, so, too, does the tandoor oven have a lineage tracing back to central Asia centuries ago. In fact, the similarities are remarkable – the heat for a tandoor was traditionally generated by a charcoal or wood fire burning within the tandoor itself and exposing the food to both live-fire, radiant heat cooking and hot-air, convection cooking. Temperatures in a tandoor can approach 900°F/480°C, and it is common for tandoor ovens to remain lit for long periods to maintain the cooking temperature.

As Swati Yadav was growing up in Jaipur, India, the tandoor oven was a staple of everyday life and a big part of the handed-down recipes developed over generations and passed on to her in the family kitchen. “India is a country that will excite the senses – the colors, sounds, smells and tastes of our culture are totally unique, and what give the many regions their character and ambiance. I grew up learning our family recipes, and grew to depend on the tandoor oven for its heating characteristics and ability to retain moisture and flavor.”

Working alongside several generations of Yadav family cooks, little did Swati imagine she would marry and move to the United States one day, much less discover the Big Green Egg.

“A relative brought us a Mini as a wedding gift, as we have a small balcony and are not able to have a large grill. I had no idea what it was, but instantly saw that the shape and properties were very similar to what I had grown up cooking with, so I decided to start experimenting with my old family recipes which were impossible to recreate in a traditional oven or grill. I was amazed and so happy to see the results – this mini Green Egg has made it possible to me to create authentic Indian dishes exactly like I grew up with! With a little effort, I located some international markets where I can find authentic seasonings and ingredients to recreate my recipes on the EGG, and I am happy to share them with friends and family alike.”

Indian food is a rich blending of exotic spices and delicate herbs crafted into rich and light sauces and seasonings for poultry, meat, fish, grains and vegetables. Indian spices are usually heated in a pan with ghee or cooking oil to intensify the flavor before putting in food, and these spices and herbs are one reason why Indian food is becoming so popular around the world.



Top: Chicken Tikka is a south Asian dish made by grilling small pieces of chicken which have been marinated in spices and yogurt. It is traditionally cooked on skewers in a tandoor or EGG, and is usually boneless. It is normally served and eaten with green coriander chutney.

Grilling Naan is easy on the Half Moon Baking Stone. It is one of the most popular flat breads served with South Asian food.



The Half Moon Baking Stone turns your EGG into a fire brick oven, great for making pizzas, breads, desserts and other baked items.

Marinating is easy with flexible 100% food grade stainless steel skewers.



Swati's Tandoori Cornish Hens



Tandoori poultry is a roasted fowl delicacy that originated in northwestern India. Chicken or Cornish game hens are marinated in yogurt seasoned with garam masala, garlic, ginger, cumin, cayenne pepper and other spices, depending on the recipe. In hot versions of the dish, cayenne, red chili powder or other spices give the typical red color; in milder versions, food coloring is used. It is traditionally cooked at high temperatures in a tandoor, but, of course, it is the perfect dish to show off your culinary skills on an EGG!

Ingredients:

- 4 Cornish game hens
- 1 cup (250 ml) plain yogurt
- ¼ cup (65 ml) freshly squeezed lime juice (4 to 5 limes)
- 2 Tbsp (30 ml) chopped fresh cilantro
- 3 cloves garlic, crushed
- 2 tsp (10 ml) garam masala
- 2 tsp (10 ml) kosher salt
- 1 tsp (5 ml) red curry paste
- 1 tsp (5 ml) ground cumin
- 1 red chile pepper (such as cayenne chile pepper, also known as finger chile)
- 2 Tbsp (30 ml) peanut oil

To make the marinade, combine the yogurt, lime juice, cilantro, garlic, garam masala, salt, curry paste, cumin, chile pepper and peanut oil in the bowl of a food processor fitted with the steel blade and process for 30 seconds. Place the hens in a sealable plastic bag, add the marinade, and toss to coat. Close the bag tightly and refrigerate for 2-4 hours.

Set the EGG for indirect cooking with the Plate Setter, legs up, and the stainless steel grid on top of the Plate Setter. Preheat the EGG to 500°F/260°C.

Remove the hens from the plastic bag and discard the marinade. Place the hens on the EGG with a drip pan. Close the lid of the EGG and grill for 1 hour at 325°F/163°C or until the instant read thermometer reaches 165°F/110°C.

Transfer the hens to a platter and serve immediately. Serves 4

Big Moe Cason

THE REAL DEAL

"I am passionate about my Q because what initially was a hobby, very quickly turned into a way of life. I live it. I breathe it. I AM BBQ"



Big Moe Cason was born, raised, and corn fed out of Des Moines, Iowa. It wasn't an easy life, but a lot of love, optimism, and some killer brisket pulled the family through. "I have a very large family," reminisces Moe. "My mother had only my sister and me, but my grandmother had seventeen children. She was an outstanding cook; everything she made was from scratch ... pies, cakes. She was an old school southern woman and she was really poor, but she made magic out of little or nothing. She taught my mother how to cook, and my mother taught me. We always cooked around the house, and we did a lot of grilling. About the time I turned ten my mom handed me the grilling duties at camping and picnics, and that's how I really got into it. I just loved it."

Motivated to make a better life for himself, Cason joined the Navy and served on the USS Missouri during Desert Shield and Desert Storm. "The Navy was the best decision for me because it taught me the life lessons I needed to really grow up. It made me into a man," says Moe. After his stint in the Navy, Cason met his soul mate, Angelena. "Together, we have four awesome daughters and a cat – I am the only dude in the house. Even the dang cat is a female. I live in a world of Barbie dolls and glitter; I love my family dearly, but to ease my brain from the estrogen overload, I needed a hobby. I started out collecting old muscle cars; I even did some diesel truck pulling at county fairs," he laughs. "But then the barbecue bug got me."

"A friend of mine had a Big Green Egg. He loved it and I heard great things about it. I actually did some horse trading for it, and it's been on my back deck ever since ... it's my old dependable. Throughout the winter I cook on it every day – even if I have to shovel snow to get out to it! She's just an awesome cooker." When Moe brought his first EGG home, "I loaded it with charcoal; I wanted to see how long I could maintain a low and slow temperature. I'd peek out the window and look, and she was rock steady. It was incredible. It totally impressed me."

"When I started watching cooking competition shows I was inspired to take it to another level. I said, 'I can do this!' I entered my first barbecue contest in 2006 and have been addicted ever since – my wife says 'obsessed' is more like it. Ok, maybe. One of



"I've done cakes, pies, prime rib, cornbread, pizzas – the EGG is the ultimate, ultimate grill because you can do everything with it."

- Moe Cason



See the recipe for Chutney-Glazed Beef Brisket at BigGreenEgg.com/recipes.



The BBQ Guru DigiQ System automatically controls the internal temperature of the EGG.



Pit Mitt® BBQ Glove is made to form a barrier preventing heat from entering the soft cotton inner layer for ultimate protection.

the best times of my barbecue career was winning episode one of TLC's BBQ Pitmasters – that experience was very dear to me. That same year, I scored 2 perfect '180' scores in ribs and pork shoulder. Scores like that are hard to come by given the talent in these competitions."

Cason has difficulty naming his favorite food to cook on the EGG. "I've done cakes, pies, prime rib, cornbread, pizzas – the EGG is the ultimate, ultimate grill because you can do everything with it. You can smoke, you can grill – I bake an incredible lemon cheesecake on the EGG! I love cooking killer brisket. The Big Green Egg makes it succulent and buttery ... once you taste good brisket done on the EGG, you'll know. There are a lot of grills out there that can't do all these things. My EGG has been through a lot with me. It's tried and true, and she'll be fired up tonight."

The Big Green Egg Plate Setter – The Ultimate EGGcessory



The Plate Setter is used for indirect cooking on the Big Green Egg, providing a barrier between the food and the fire and turning your EGG into an outdoor convection oven – great for low & slow barbecue or for baking pizzas, breads, casseroles and desserts. The design of the Plate Setter allows heat to radiate within the dome while preventing the flames and direct heat of the fire from reaching the food. Nothing will contribute greater versatility to your outdoor cooking than adding a Plate Setter to your accessories collection.



Use a QR Code Reader to see Moe in action, or visit youtube.com/BigGreenEggHQ.



Skillet Cornbread with Fresh Roasted Corn as featured in [The Big Green Egg Cookbook](#).

Shakespeare, The Swan and The EGG

Adding Three Dimensional Flavor™ to the Menu



“At The Swan, the Big Green Egg is situated in the outdoor piazza area right next to the theatre itself, with lounge seating and fantastic views of the river. The chefs light up the EGG every morning so it’s ready for the day ahead.”

- Kieren Steinborn-Busse, Executive Head Chef



*See the recipe for
Grilled Moroccan Lamb Pops
at BigGreenEgg.com/recipes.*

In the same year that Her Majesty Queen Elizabeth II celebrates 60 years on the throne with the Diamond Jubilee celebrations, and the world’s attention turns to London as it hosts the Olympic and Paralympic Games, Shakespeare’s Globe Theater also embarks upon its most ambitious and exciting year yet.

The Globe is one of the most popular visitor destinations in the U.K. and is at the heart of the regeneration of London’s Bankside district. This has always been an international story as it was the tireless dedication and vision of an American, Sam Wanamaker, who spent much of his life reconstructing Shakespeare’s Globe, originally built in 1599, that brought the theatre back to its former and rustic glory.

With unsurpassed views of the River Thames and St Paul’s Cathedral, the quirky, elegant and relaxed nature of the theatre continues through to The Swan bar and restaurant and its executive head chef, Kieren Steinborn-Busse. Here you will discover The Swan’s signature modern British style with seasonal produce from local markets.

At The Swan, the Big Green Egg is situated in the outdoor piazza area right next to the theatre itself, with lounge seating and fantastic views of the river. The chefs light up the EGG every morning so it’s ready for the day ahead. The daily offerings include everything from shoulders of lamb, smoked salmon, smoked haddock, fire roasted tomatoes and smoked aubergine to burgers. The flavours from the apple wood and maple chips add a different dimension to the food, making this a signature style of their menu.

“The EGG has opened my eyes to slow cooking and smoking at the same time, a new technique for me that is very exciting,” says Chef Steinborn-Busse. “A favourite at the moment is our smoked brisket, which we smoke over apple wood and cook on the EGG for more than 14 hours. It is fantastic.”

The Swan has since introduced its signature Lobster & Steak menu – all cooked on the Big Green Egg – which is proving very popular among parties of 10 to 50 guests reserving an area in their bar.

“Customers love to hang out with the chefs and are really interested in watching them cook. It’s quite something to cook outdoors in such a fantastic location. Admittedly, our food is the draw, but not many restaurants have the River Thames and St Paul’s Cathedral as a backdrop!”



Smoked Beef Brisket



Ingredients: Whole beef brisket from the butcher (about 9 pounds/4 kilos)

Brine Ingredients:

5 quarts (4.75 litres) cold water
 2 cups (500 ml) salt
 ½ cup (125 ml) soft brown sugar
 1 tsp (5 ml) ground cloves
 1 tsp (5 ml) ground cinnamon
 1 bunch sage
 6 bay leaves

Louisiana Hot Rub Ingredients:

2 tsp (10 ml) salt
 2 tsp (10 ml) demerara sugar
 2 tsp (10 ml) soft brown sugar
 2 tsp (10 ml) cumin
 2 tsp (10 ml) chili powder
 2 tsp (10 ml) ground black pepper
 1 tsp (5 ml) cayenne
 ½ cup (125 ml) paprika

Mop Sauce Ingredients:

2 cups (500 ml) cider vinegar
 ½ cup (125 ml) Dijon mustard
 ½ cup (125 ml) water
 2 tsp (10 ml) black pepper

Method: Combine all brine ingredients in a large bowl and add the brisket. Cover and leave to marinate in the refrigerator for 36 hours. Remove the brisket from the brine and dry with a cloth. Rub the Louisiana Hot Rub over the brisket and place in the Big Green Egg; cook indirect at 225°F/107°C degrees for approximately 14 hours. Every couple of hours during the cooking process dampen the brisket with the Mop Sauce, which will keep it nice and moist.

Best served in a deli sandwich with friends!
 Serves about 20.

The Swan at Shakespeare's Globe
 London, England • loveswan.co.uk



Expand your culinary horizons with the new Big Green Egg grilling baskets. The Slider Basket holds up to twelve delicious mini-burgers or sliders. The Wire Basket is perfect for grilling shrimp, scallops and vegetables, and the Expandable Flexi Basket conforms to the shape of delicate seafood, meats and vegetables and holds the food securely for easy cooking and turning.

Terri Courtney

TIMELESS STYLE

"I never expected that such terrific cooking and camaraderie would result from being an EGG owner – it has been a wonderful experience and a great way to relax after long hours in pursuit of creating the perfect boot!"



Deep in the heart of Northern California's Napa Valley, you'll discover an old-world culture of meticulous craftsmanship combined with timeless style in Terri Courtney's handmade-to-measure boot workshop – CourtneyCustomBoots.com. Terri has been a leather artisan for virtually her entire life and has always had a special passion for cowboy boots. After combining a lifelong affair with western design and an artist's ability to sculpt and sew, expanding into the design and assembly of boots was a natural progression.

Raised in Wisconsin dairy country, the heart of the Napa Wine Country is now her home, and her masterpieces are inspired by the natural beauty of the Valley. "For my designs, I combine the highest quality domestic and imported leathers, including alligator, ostrich, crocodile and stingray. My workshop is a place of painstaking hand-craftsmanship rather than mass production," said Courtney. The time-consuming nature of this craft places limits on the number of boots that can be produced; each pair of boots is commissioned and takes more than 50 hours to complete.

This passion for quality and craftsmanship is also clearly visible in Terri's own backyard. "Cooking is also an art ... a creation of taste and aromas. People who are passionate about cooking are also passionate about sharing their cooking. I first learned about the EGG from a friend who was looking for a pizza oven and found that the EGG was the most versatile pizza oven on the market – topping many indoor specialty pizza ovens with the results it produces. I entertain a lot and learn from my friends; we call each other and exchange tips and recipes. When we call each other the first words are, 'What did you cook this week on the EGG?'"

"At first, friends would come over and ask, 'What is that green thing on wheels in the backyard?' Most were soon treated to a meal on the EGG, and as a result, many of our friends are happy EGG owners too. These same buddies now call and brag to me how much better they are at cooking on it than I am; they are true EGGheads! Usually, when folks come over they take a picture of the meal and the group enjoying it, and it gets posted



The Dutch Oven is ideal for cooking stews, soups, chili and even cobbler. Visit BigGreenEgg.com/publications to see the Dutch Oven Cooking Tips + Techniques Publication.

Entertaining on the EGG is always a crowd-pleaser



on websites or sent to the friends that aren't with us that night, reminding them of what they are missing. I never expected that such terrific cooking and camaraderie would result from being an EGG owner – it has been a wonderful experience and a great way to relax after long hours in pursuit of creating the perfect boot!”

As Courtney quickly learned, few things compare with the enjoyment of an evening spent with friends, family and a memorable meal prepared entirely on the Big Green Egg. The versatility of the EGG ensures that your guests can savor your appetizers as the enticing aromas of flavorful entrées and savory accompaniments waft through the air. The EGG makes outdoor entertaining so simple, and requires so little tending that even the host is free to relax with guests.

To provide you with optimum flexibility when cooking for larger parties, Big Green Egg offers a wide assortment of accessories designed to make your life (and meal preparations) easier. Our selection of cooking grid extenders significantly increases the amount of cooking surface in your EGG, enabling more food to be perfectly cooked at the same time.



Top: The Folding Grill Extender offers the added convenience of folding sides – one side of the grid can be folded up to allow for larger dishes, such as a roast chicken, to be cooked on the lower grid.

Bottom: The Big Green Egg Jalapeno Grill Rack & Corer Set can conveniently cook up to 20 delicious jalapeno poppers at a time for a fun and tasty appetizer.



The Perforated Cooking Grids and Grill Woks allow heat and flavor to reach the food and make it easy to cook fish or small foods like mushrooms, shrimp or scallops that might fall through the standard cooking grids.

John Smoltz

DEFINING VERSATILITY

On the playing field and in the backyard



L. Daltek Photo

Versatility is defined as having the ability to move easily from one task, skill or endeavor to another. To a sportsman, it means being able to compete, and compete well, in multiple disciplines. For John Smoltz, an accomplished sportsman and Big Green Egg fan, versatility has defined his career.

Widely known as the Cy Young Award-winning pitcher for the Atlanta Braves and a member of the Major League Baseball 3000 Strikeout Club, this versatile sportsman is equally as talented at golf (plus two handicap) and basketball, but you will be surprised to know that “I really think ping pong is my best sport,” he laughs. “Growing up in Michigan, there weren’t a lot of outdoor activities in the winter. I played ping pong with my dad, and he was good - it was years before I could beat him.”

“I may have a reputation for being versatile and able to compete in many sports ... but mainly, I always want to be the best. I like anything that involves action with a ball ... chasing something, hitting something. There are some things I know I can’t do well so I don’t try to pursue them ... for example, I can’t ice skate! Basketball is really my first love – but once I was drafted, baseball just happened to take me further. I am a big ‘hoops’ fan, and really wish I could play basketball forever.”

Having retired from baseball as the only pitcher in major league history to top both 200 wins and 150 saves, Smoltz is now focusing on professional golf. “If I can continue to progress as a golfer, I hope in a few years I’ll compete on the PGA Senior Tour. It’s not easy, probably harder than playing major league baseball, statistically speaking, but who knows ... I’m not afraid of the challenge or the opportunity ahead of me. I know I’ve got a lot of work to do though, and I’ll approach it like every other sport in which I’ve competed – put in the effort and results will follow.”

“Back at home, I love everything about the outdoors; there is so much to do. I love working outdoors, I love grilling outdoors, and I love what the outdoors can provide ... whether it’s my kids playing or my buddies coming over for a little golf. For the most part, my backyard is my haven,” says Smoltz. “Playing baseball for a living, once the season starts you spend 230 days on the road with 25 guys, and it is pretty tough with a family back home that you are missing ... I don’t know that you ever get completely used to it.”



“All of the awards that revolved around my career are nice, but the Roberto Clemente Award meant the most to me because the work I was recognized for affects people and communities. And certainly what Clemente did, and how he died serving others, is so admirable. In the end, the statistics don’t matter; he was a great player, but he will always be remembered as a great ambassador for his country.”

“I have a lot of fond memories of time spent outdoors in the backyard ... when our families come to visit, everybody cooks something. I grew up Italian, so there is a lot of Italian flavor, and everyone loves pizza. We also cook turkey ... as a matter of fact we'll do a few of them. We cook everything from breakfast to desserts; it's a retreat for everyone. With my friends and family, and a ball to toss or hit, my backyard is a place where I have everything that I could possibly want. The versatility of the Big Green Egg makes it a perfect fit for my lifestyle.”



The Big Green Egg Fork, Spatula and Locking Tongs have easy-grip rosewood handles and extra long stainless steel shafts.

Use the Dual Handle Grill Brush or the Big Green Egg Grid Cleaner to keep your grids clean.



The Big Green Egg Grid Cleaner features an extended handle allowing you to clean the grid when it is hot. The angled design makes cleaning the top and sides of the grids a breeze.

Using a vertical roaster on the EGG will produce the juiciest, most flavorful poultry you've ever tasted! Vertical roasters hold a chicken or turkey upright during cooking for even browning and easier carving when done. The ceramic and folding roasters hold liquid such as fruit juice or beer to add flavor to the poultry.



Feel free to relax and enjoy the outdoors! The Dual Probe Remote Thermometer monitors temperatures from a distance of 300 ft / 91 m.



Use a QR Code Reader to see Smoltz in action, or visit [youtube.com/BigGreenEggHQ](https://www.youtube.com/BigGreenEggHQ).

Chef Jonnie Boer

PURE DUTCH POWER

“The passion for things pure and simple is, to us, the secret of De Librije. You can use a Big Green Egg as a barbecue and as an oven, and you can regulate the temperature down to the last degree – the EGG is pure and precise.”



“We cook things in a way that lets you taste all the individual flavours as much as possible.”

- Jonnie Boer, De Librije, Zwolle - Three Michelin Stars

Unlike typical chefs who wander in search of instruction, Jonnie Boer chose independence from the start and built his own small enterprise from the roots up. Together with his wife Thérèse, Boer renovated an old monastery from the 16th century in the Dutch city of Zwolle and in 1992 opened the De Librije restaurant. De Librije translates as “library,” however, it’s not the enjoyment of good books that is at the heart of this modern restaurant, but rather the enjoyment of varied and, at times, bold culinary creations. When the upstart Boer achieved a rare and coveted third Michelin star in 2004 for De Librije, he could hardly escape the questions of inquisitive journalists. Three stars for a Dutch restaurant? Only one Dutch chef had achieved that before him – and only Sergio Herman has achieved it since. Despite the hype, Jonnie Boer has remained pleasantly down-to-earth while he continues to produce his topflight Dutch cuisine.

“In De Librije we often use the word ‘pure’ in the widest sense of the word. Of course the food we prepare is pure; we only use the best products. We cook things in a way that lets you taste all the individual flavours as much as possible. Cramming in as many ingredients as possible simply doesn’t fit into that philosophy,” said Jonnie. “But the word ‘pure’ means much more. It really stands for everything we do. It reflects how we want to work and how we approach our guests. We have worked with Big Green Eggs for years now. The great thing is that you can use them both as a barbecue and as an oven, and you can regulate the temperature down to the last degree. They are pure and precise.”

“In the kitchen itself, we use the Mini, but outside we use the Large, and I like that one the best! We want to stay in touch with the grassroots, the authentic flavour of the dish. One of the things that keeps this kitchen alive is that we’re always finding a way to bring new life to the classical recipes. When I first encountered the Big Green Egg a few years ago ... it was a revelation to me that you could barbecue in this way. And the fact that you can regulate the temperature so precisely is truly fantastic! From langoustines to meat and vegetables – the menu always has at least one dish that is prepared using the Big Green Egg.”



The set of two custom Ergo Chef® knives includes a 8" / 20 cm Chef Knife and a 3.5" / 9 cm Paring knife. Both are fully forged from one piece of high carbon German stainless steel from heel to tip.

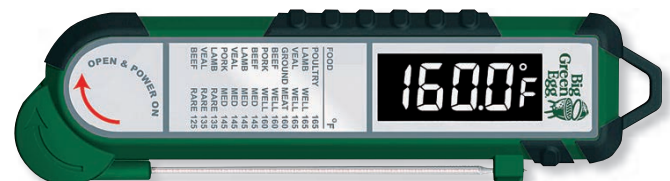


JONNIE BOER ON THE EGG

“In the kitchen itself, we use the Mini, but outside we use the Large, and I like that one the best! We want to stay in touch with the grassroots, the authentic flavour of the dish. From langoustines to meat and vegetables – the menu always has at least one dish that is prepared using the Big Green Egg.”



Grilling planks add a subtle, smoky flavor to seafood, meats and vegetables.



The Instant Read Digital Food Thermometer gives a quick readout of the internal temperature of meats and poultry.

The Big Green Egg Composite Shelves are used with an EGG in a Nest and provide convenient working or serving space for your EGG. The set of two shelves can be folded down when not in use.

Chef Donna Dooher

SIMPLE PLEASURES

“Here you’ll find seasonal fare, prepared with reverence for its source, and served with pleasure.”



Donna Dooher, the flamboyant and personable executive chef of Mildred’s Temple Kitchen, is a well-known lover of great food – locally grown and prepared. Her dedication to supporting Ontario farmers and local growers is unique and inspiring. Mildred’s, in the heart of Toronto’s Liberty Village, has a slogan that says it all, “Our ingredients are local ... our flavours are global.”

Dedicated to providing Toronto with a gathering place that offers warmth, great service and unique culinary memories, Mildred’s Temple Kitchen holds true to a heart-felt philosophy – “We’re here because we love food, people and the simple pleasures of life. Our ‘temple’ is the place where we practice our devotion. Here you’ll find seasonal fare, prepared with reverence for its source, and served with pleasure.”

“My mother is Italian – I grew up preparing food and never lost the passion,” says Dooher. “A fellow restaurateur in Toronto cooked on an EGG for years, and I have always been fascinated by his commentary, so I decided to see what all the talk was about. The Big Green Egg gives off such wonderfully dense and even heat – and that has a profound effect on the food. The EGG invites you to be engaged and involved; if you are not involved with your food you are missing out!” The EGG at Mildred’s is often moved to the terrace for the lunch crowd. “A homemade sausage, a fresh baked roll and a beer – that’s a fantastic meal for eight bucks!”

Chef Dooher, who authored the best-selling “Market to Table” cookbook and Cuisine Canada’s award-winning “Out to Brunch with Mildred Pierce,” recently hosted food photographer and food fanatic Edward Pond’s Creative Chef Cooking Challenge. The “Tussle at the Temple” employed the talents of some of the major creative forces in Canada for a no-holds-barred cook off; the winner was crowned First Creative Chef Champion. Everyone cooked on Big Green Eggs and the chefs and judges were very impressed with the innovative results turned in by the contestants. “You can cook on the EGG all year long; there are so many incredible dishes you can prepare – roasted chestnuts, baked beans, mussels and arctic char baked in salt, to name just a few!”



Mildred's Curry Saffron Mussels

Mildred says:

"Cook with Love and Reckless Abandon"

INGREDIENTS:

1 Tbsp (15 ml) clarified butter
1 shallot, sliced
1 leek, julienned
1 clove garlic, sliced
1 Tbsp (15 ml) ginger, rasped
1 piece Thai chili, minced
3 fresh curry leaves
½ tsp (2 ml) fennel seeds
½ tsp (2 ml) black mustard seeds
1½ Tbsp (22.5 ml) Sri Lankan Curry powder
½ tsp (2 ml) ground turmeric
pinch saffron threads
½ cup (120 ml) fish or chicken stock
2 tomatoes, quartered
½ cup (120 ml) coconut milk
1 tsp (4 ml) kosher salt
1 lime juice
2 lb (1kg) fresh mussels, washed and debearded

METHOD:

Fire up the EGG for direct cooking at 400°F/204°C. Heat a large, deep saucepan on top of the cooking grid. Add clarified butter, shallot and leek. Cook until leeks have wilted. Add the garlic, ginger, Thai chili and curry powder. Cook for 2-3 minutes until fragrant. Add curry leaves, mustard seeds, fennel seeds, ground turmeric and saffron threads.

Cook for one more minute until mustard seeds begin to pop. Pour in fish or chicken stock, tomatoes, coconut milk and salt. Bring to a boil and add mussels. Cover and cook until mussels open up, approximately 5-7 minutes. Add lime juice, taste for seasoning and serve.

This dish is delicious served with grilled flatbread or toasted baguette.

SERVES 4

• • • Mildred's Temple Kitchen, Toronto, Canada
templekitchen.com



The EGG is an invaluable "tool of the trade" in some of the most prominent and highly rated restaurants around the world ...



While the Big Green Egg is widely known as The Ultimate Cooking Experience™ for backyard cooks and grilling aficionados, the EGG has also become an invaluable "tool of the trade" for top chefs in some of the most acclaimed restaurants around the world.

Award-winning chefs are enhancing their customers' culinary experience and expanding their menus by adding the unique versatility of the Big Green Egg to their lineup ... and in many cases, their EGGs are prominently positioned in the main kitchen as a perfect companion to their commercial cooking surfaces!

We are proud to highlight a few of our Culinary Partners; the full list can be found at BigGreenEgg.com/culinarypartners. Check our website to see if there is a Big Green Egg Culinary Partner restaurant in your area, and make plans to experience the results for yourself.

Selected Culinary Partners

Sergio Herman, Oud Sluis | Sluis, The Netherlands
Kevin Rathbun, Kevin Rathbun Steak | Atlanta, Georgia
Donna Dooher, Mildred's Temple Kitchen | Toronto, Ontario
Daniel Clifford, Midsummer House | Cambridge, England
JJ Boston, ChefJJ's Backyard | Indianapolis, Indiana
Scott Serpas, Serpas True Food | Atlanta, Georgia
Todd Mussman, Local Three, Muss & Turners | Smyrna, Georgia
Piet Warink, Florian Restaurant | Quinta do Lago, Almancil, Portugal
Kieren Steinborn-Busse, Swan at Shakespeare's Globe | London
Joachim Wissler, Vendome | Bergisch Gladbach, Germany
Jonnie Boer, De Librije | Zwolle, The Netherlands
Grady Spears, Grady's Line Camp Steakhouse | Tolar, Texas

Big Green Egg Gets a Mascot



The Big Green Egg has always been about having fun, cooking outdoors and sharing good times with friends and family. Over the years, the EGG has acquired a unique “personality” of its own, from the distinctive green shape to legions of fans who call themselves EGGheads

and enjoy nothing more than coming together to celebrate the Big Green Egg lifestyle.

And now, the EGG has a mascot of its own too – Mr. EGGhead™ was unveiled at EGGtoberfest 2011 to the delight of everyone in attendance. Mr. EGGhead is featured as a new twelve foot tall inflatable, on a line of clothing and even as a children’s plush toy.

QR Codes



These squiggly squares are seen on everything from advertising to instruction manuals, but what exactly are they? The QR (Quick Response) Code is used to link information - in print, photo or video format – and enable you

to view it on your cell phone or mobile device. All you do is download one of the many QR Code Reader apps, point your SmartPhone camera at the Code, and “voila” the app and code does the rest!

Big Green Egg QR Codes are used in a wide variety of useful ways - assemble your EGG while watching a BGE instructional video on your mobile device; find out how to make the best use of your EGGcessories; or see how to prepare your favorite Big Green Egg recipe – it’s all in the palm of your hand thanks to QR Code technology!

EGGzilla™ Acclaimed as the Largest EGG Ever!

Big Green Egg stunned the industry when it unveiled the latest addition to its already impressive line with the launch of EGGzilla™ – a larger than life model that measures twice the size of the already impressive XLarge EGG. While there are no



announcements of when a XXXL EGGzilla might actually make it into production, it remains a big hit – and much photographed addition – to the Big Green Egg lineup.

Expansion + Growth = Top Stories Of The Year

As more and more outdoor cooking enthusiasts discover the wonderful world of the Big Green Egg, the network of Authorized Dealers is also growing to provide the personalized service the Big Green Egg is known for. Planning ahead to remain firmly in the Number One kamado cooker spot, Big Green Egg recently opened an expanded Global Distribution Center not far from existing company headquarters in Atlanta. With this added capacity, plus another new Regional Distribution Center in Texas and expanded capacity in Europe, the company is well positioned for the future.

About the Big Green Egg – Some Things Never Change

The Big Green Egg Company was founded by Ed Fisher in Atlanta, Georgia over thirty years ago as he set out to bring a modernized version of the ancient kamado-style cooker to the American culinary marketplace. His product, the Big Green Egg, now created from advanced ceramic materials and patented technologies, is widely acclaimed as the very best kamado-style cooker in the world - with legions of fans (known as EGGheads) in over twenty-five countries! Ed Fisher has never wavered in his commitment to quality and the pursuit of perfection. To this day all Big Green Eggs still come with a best-in-class lifetime warranty on key components. Often copied, never matched ... there is only one, original Big Green Egg – The Ultimate Cooking Experience!™

Authorized Dealers – the Key to Success



When you purchase a Big Green Egg, you receive much more than the best outdoor cooker in the world...you also receive the benefit of know-how and customer support that only a BGE Authorized Dealer can provide – and that’s why the Big Green Egg does not authorize sales through discount chain stores. Big Green Egg Authorized Dealers are local, independent business owners who have made the investment and commitment to support Big Green Egg products. They are EGGsperts, and are able to assist consumers with superior product knowledge,

customer service, EGGcessories and warranty support. Please see the Dealer Locator at BigGreenEgg.com to find an Authorized Dealer near you.

Big Green Egg On the Worldwide Web



Enjoy lots of informative and entertaining content at the BigGreenEgg.com website, with expanded video features and many new publications including exclusive digital editions! This LifeStyle Magazine is available on the website.

You can find all our International Distributor websites at BigGreenEgg.com – here are a few you'll enjoy visiting:

(United States) BigGreenEgg.com

(United States) EGGheadForum.com

(Europe) BigGreenEgg.eu

(United Kingdom) BigGreenEgg.co.uk

(Canada) BigGreenEgg.ca

Social Media and the Big Green Egg ... join the conversation

We know you like your EGG, in fact we know you love your EGG – we all do! And now, you can “like” the Big Green Egg and get connected with all the latest Big Green Egg news, promotions, events and product announcements by visiting our Facebook fan page at Facebook.com/BigGreenEgg or by following us on Twitter @BigGreenEggInc.

Our Forum (EGGHeadForum.com) and Facebook fans are true EGGheads who love to offer tips and suggestions about cooking on an EGG. Become a member of the BGE Forum and Facebook communities and share recipes, learn about EGGfests and events in your area and view photos of competition winning dishes cooked on the EGG – and be among the first to know about our promotions, contests and giveaways.

Big Green Egg – Now Starring On YouTube

The Big Green EGG TV crew has been busy producing new videos and highlights covering everything from Master Chef Kevin Rathbun's NFL grilling recipes to the Bassmaster® All Star “Grilling With the Greats” Cookoff – plus easy EGG assembly videos, getting started tips and much more! The videos are playing now on the Big Green Egg website, and you can also enjoy watching The Ultimate Cooking Experience anytime at YouTube – just visit the BGE YouTube channel at youtube.com/BigGreenEggHQ.



JOIN OUR WINNING TEAM



To accommodate our continued growth, The Big Green Egg Company is seeking qualified dealers in many market areas. Find out how you can join the winning Big Green Egg team by emailing your contact information to: becomeadealer@BigGreenEgg.com – or see the [Become a Dealer](#) section at BigGreenEgg.com



GRAND CHAMPIONS

The EGG gives every championship cook the winning edge!



What Makes A Champion?

Is it the trophies, ribbons and accolades that come with winning major barbecue and grilling competitions? Is it the satisfaction of perfecting a recipe for a mouth-watering rub or seasoning? Is it the notoriety that comes from publishing your own cookbooks or landing an appearance on a TV show? Or is it just the personal satisfaction enjoyed when sharing another winning meal with friends and family? To each of these, we say YES!!

Each year, thousands of Big Green Egg grilling enthusiasts from countries across the globe compete in hundreds of sanctioned barbecue contests. From Northern Europe to Southern Alabama and Canada to South Africa, these grilling aficionados carefully mix their homemade recipes for rubs, sauces and marinades and painstakingly trim each cut of meat to perfection, all vying for the Grand Prize.

And the Big Green Egg is right in the middle of all of the action. Winning cooks prefer the Big Green Egg for its versatility, moisture retention capabilities and sheer simplicity. Easy to light, with precise and accurate temperature control, the food cooked on the EGG gives every barbecue chef the winning edge – including those who don't venture beyond their own backyard!

Each year, thousands of Big Green Egg grilling enthusiasts from countries across the globe compete in hundreds of sanctioned barbecue contests. And the Big Green Egg is right in the middle of the action.

Please visit BigGreenEgg.com to read about many of the Big Green Egg cooking teams and noted culinary personalities.

PRODUCT CATALOGUE

The Ultimate Cooking Experience!™



[CLICK HERE TO VIEW ONLINE CATALOGUE](#)

You Are Known By The Company You Keep



The world's best chefs, and legions of backyard barbecue fans, demand the ultimate equipment to stay on top. And that's why so many accomplished grillers own The Big Green Egg[®], which stands alone as the most versatile outdoor cooking device on the market today. The EGG[®] is a grill, a smoker and an outdoor oven, enabling you to cook literally any food on it year round, from appetizers to entrees and even desserts. Sear the perfect steakhouse-style sizzling steak, roast a chicken or turkey, grill seafood, bake a pizza, stir-fry veggies or smoke at low heat for amazing results! The EGG is friendly, forgiving and loves to perform for beginners!

Big Green Egg[®]

There is only one, original Big Green Egg – The Ultimate Cooking Experience![™]

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